



Ingredients

- 125g digestive biscuits, or cookies, crushed
- 50 g brown sugar
- 60 g melted butter
- 200g full-fat cream cheese
- 40g icing sugar
- 1 tsp vanilla extract
- 90 ml double cream, lightly whipped
- 1 Packet of regular Oreos
- 1 snack sized packet of Mini Oreos
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Instructions

1. Mix together the biscuit crumbs and brown sugar. Add in the melted butter and mix well.
2. Spoon the biscuit mixture into a round cake tin lined with greaseproof paper.
3. Use a metal spoon to press the biscuit crumbs down firmly and evenly. Chill in the fridge until set.
4. In a large mixing bowl, using a whisk or a wooden spoon,
5. Beat together the cream cheese, icing sugar and vanilla extract until well mixed.
6. Fold in the double cream, and mix well.
7. Spoon the cream mixture over the chilled biscuit base, making sure that there are no air bubbles. Smooth the top of the cheesecake with a palette knife
8. Crush the large Oreos and sprinkle them over the top of the mixture, patting them down to create a crust, then put in the fridge for an hour and a half to set.
9. Decorate with mini Oreos.